

Good Agricultural Practices (GAP)

- Module : Fruits and Vegetables

Dr. Hari Prakash
Joint Advisor
QCI

SCOPE

This standard covers control points (CP) and compliance criteria (CC) for the following farm produce in fresh unprocessed form for direct human consumption or for further processing for human consumption by food industry. The main components of this standard are Base modules and crop based modules:

BASIC MODULES

- All farm base module
- Crops base module

CROP BASED MODULES

- Fresh fruits and vegetables
- Combinable crops
- Tea
- Green Coffee



VERIFICATION SYSTEM

This document provides a framework for independent verification of the agricultural practices.

CC, CP required to be followed by the grower or a grower group , certification bodies (CBs)for verification purposes.

These criteria are divided into sections and are marked as

- **Critical**
- **Major**
- **Minor**

These control points and compliance criteria are based on Indian Farming Practices and regulatory requirements.

FV. 1 CHOICE OF VARIETY OR ROOTSTOCK

- **FV.1.1** Planting material awareness **Major**
- Is the producer aware of the importance of effective crop husbandry in relation to the rootstock, scion and quality seed of the crop?



FV 2 SOIL AND SUBSTRATE MANAGEMENT

SOIL FUMIGATION N/A if no soil fumigation

Justification

Written justification for soil fumigants

- Location, Date
- Active ingredient, Doses
- Method of application, Operator

Compliance with pre-planting interval

- Pre-planting interval is complied and recorded

FV.2.2 Substrates

- N/A if no substrates are used

Source of Substrate

For substrate of natural origin, can it be demonstrated that it does not come from designated conservation areas?

Sterilization

Use of chemicals for sterilization = records

- Location, • Date
- Type of chemical
- Method of sterilization, • Operator
- Pre-planting interval

Substrate Recycling

If substrates of natural origin

= not from designated conservation areas.

- Records to prove origin of substrates.

FV.3 IRRIGATION/FERTIGATION

FV 3.1 QUALITY OF WATER USED FOR PPP APPLICATION

Guideline - Microbiological Hazards

Risk Analyses

quality of the water used for mixtures

- **Risk management**
- have suitable corrective actions taken to avoid identified risks?
- **Quality of fertigation material**
- Is farmer aware of the quality of fertigation material?

FV.4 HARVESTING

- **General**
- **Hygiene risk analysis**
- Has a hygiene risk analysis and risk assessment been performed
- **Documentation of procedures**
- Are documented hygiene procedures for the harvesting process implemented?
- **Instruction to workers**
- Have workers received basic instructions in hygiene before handling produce?

Harvesting

- **Implementation of instructions**

Are hygiene instructions and procedures implemented?
- **Cleaning of containers**

Are the containers and tools cleaned, maintained and protected from contamination?
- **Cleaning of vehicles**
- **Access to hand washing**
- Do harvest workers that come into direct contact with the crops have access to clean hand washing equipment?

Harvesting cont..

Access to clean toilets

- Do harvest workers have access to clean toilets in the vicinity of their work?

Produce containers

- Are containers used exclusively for produce?

Compliance with maturity standards

- Are prescribed maturity standards for the crops followed before harvesting?

Compliance with quality parameters

- Are the prescribed quality parameters accomplished at the time of harvest?

Final Produce Packing at point of harvest

Hygiene at harvesting / handling points

- Is hygiene procedures followed during produce handling directly in the field, orchard or greenhouse?

Documentation of inspection

- Is a documented inspection process in place to ensure compliance with defined quality criteria?

Protection from contamination

- Are packed produce protected from contamination?

Hygiene at handling points

- Is collection/ storage /distribution point of field packed produce maintained in clean and hygienic conditions?

Storage of packing material

- Is packing material used for in-field packing, stored to protect against contamination?

Waste disposal

- Are bits of packaging material and other non-produce waste removed from the field?

Climatic conditions at storage

- If packed produce are stored on farm, are temperature and humidity documented?

Source of ice and water

- If ice or water is used should be potable water and handled under sanitary conditions to prevent produce contamination?

FV.5 PRODUCE HANDLING

- N/A if Produce Handling in a packing on farm is excluded from certification
- **Principles of Hygiene**

Documentation

- Are documented hygiene procedures implemented for the process of harvested crop handling?

Basic instruction on hygiene

- Have workers received basic instructions in hygiene before handling produce?

Implementation of instructions

- Do the workers implement the hygiene instructions for handling produce?

Condition of outer garments

- all workers wearing outer clean garments to protect from contamination?

Smoking/ eating instructions

- Are smoking, eating, chewing and drinking confined to designated areas?

Signage

- Are signs clearly displayed in the packing facilities with the main hygiene instructions for workers and visitors?

請洗手 Wash your hands 手を洗いましょう

Restrooms

Lavate le mani

손을 씻으십시오

Washing hands illustration

ORS 624.080(2) No person who is affected with a communicable disease described in Chapter 333 or is a carrier of such a disease shall work in any restaurant, bed and breakfast facility or temporary restaurant. No restaurant, bed and breakfast facility or temporary restaurant shall employ any such person or any person suspected of being affected with any communicable disease or of being a carrier of such disease. If the restaurant, bed and breakfast facility or temporary restaurant manager suspects that any employee has contracted any disease in a communicable form or has become a carrier of such disease, the manager shall notify the Director of Human Services immediately. A placard containing this subsection shall be posted in all toilet rooms.

DHS Oregon Department of Human Services

DHS 3410 Revision 9/2003

Χειν ρύα tay Lávese las manos Помойте руки

Handwashing placards in multiple languages:

- Handwashing instructions in various languages (e.g., Spanish, Vietnamese, Chinese).
- Icons showing hands being washed under a faucet.
- Icons showing hands being dried with a paper towel.
- Icons showing hands being sanitized with a hand sanitizer dispenser.
- Icons showing hands being washed with soap and water.
- Icons showing hands being washed with a paper towel.
- Icons showing hands being washed with a hand sanitizer dispenser.
- Icons showing hands being washed with a paper towel.
- Icons showing hands being washed with a hand sanitizer dispenser.

Hygiene



FV.5.3 Sanitary Facilities

Access to clean toilets

- Do workers in the packing facility have access to clean toilets and hand washing facilities

Hand washing instructions

- Are signs clearly displayed instructing workers to wash their hands before returning to work?

Changing facilities

- Are there suitable changing facilities available?

Secure place to store personal items

- Are there secure storage facilities for the workers?

Personnel shall wash their hands or make use of an alcohol-based hand sanitizer

- prior to start of work
- after each visit to a toilet
- after using a handkerchief/tissue
- after handling contaminated material
- after smoking, eating or drinking
- after breaks & prior to returning to work
- and at any other time when their hands may become a source of contamination



WASH YOUR HANDS	
1. Wet hands with water	1.1.30.1
2. Apply soap	1.1.30.2
3. Rub hands together for at least 20 seconds	1.1.30.3
4. Rinse hands with water	1.1.30.4
5. Dry hands with a clean towel	1.1.30.5

KEMKLEAN
HEALTH CARE SYSTEMS

NO SMOKING
ROOK VERBODEN

NO DRINKING
GEEN DRINKEN

NO EATING
GEEN ETEN

NO CELLPHONE
GEEN MOBIEL TOEGEBEVENIS

WASH YOUR HANDS
WAS JE HANDEN

KEMKLEAN
HEALTH CARE SYSTEMS

NO SMOKING
ROOK VERBODEN

KEMKLEAN
HEALTH CARE SYSTEMS

CLEAN AS YOU GO
SCHIL JE NA

KEMKLEAN
HEALTH CARE SYSTEMS

DRA JIJ HOED
DRA JIJ HOED
WEAR YOUR HAT

KEMKLEAN
HEALTH CARE SYSTEMS



**PROHIBIDO
INGRESAR
ANIMALES
DOMESTICOS**

FV.5.4 Packing and Storage areas

Maintenance

- Are produce handling, storage facilities and equipment cleaned and maintained

Storage of cleaning agents

- Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?

Approval of cleaning agents

- Are cleaning agents, lubricants approved for application in the food industry? Are dose rates followed correctly?

Maintenance of equipment

- Are all forklifts , transport trolleys clean and well maintained

Regular disposal



Packing and Storage areas

Disinfection

- Is rejected produce and waste material routinely cleaned and/or disinfected?

Lamp protection

- Are breakage safe lamps or lamps

Handling procedures

- written procedures for glass & clear hard plastic

Hygiene of packing material

- Are packing materials clean and stored in clean and hygienic conditions?

Packing and Storage areas

Restriction on animals

- Is access of animals to the facilities restricted?

Strength of packaging material

- Are packaging materials are as per hygiene standards and have adequate holding strength?

Labeling and track back

- Are the packages properly labeled and coded for unique identification and trace-back?

Packing and Storage areas.

Palletization/ stacking

- Are packages suitably palletized/stacked and loaded in the trucks/containers

Temperature stabilization

- packages/pallets shifted to cold store for stabilization of temperature before loading into containers?

Ventilation in vehicles

- Is the vehicle/truck suitably covered & ventilated for carrying the cargo by road to destination?

5.5 Quality Control

- **Documentation of inspection**
- Documentation of temperature and humidity controls **Critical**
- **Light sensitive products Critical**
- **Eg. Potato**

Stock rotation

- Is stock rotation being managed?

Temperature control equipment

- Is there a process for verifying measuring and temperature control equipment?

FV.5.6 Rodent and Bird Control

- **Blockade at entry points**
- **Bait points (any site plan)**
- **Protection of non-target species**
- **Record keeping (pest control)**

FV.5.7 Post-Harvest Washing

- (N/A when no post-harvest washing)
- Water source (**potable water**)
- Re-circulation conditions
- **Check pH, concentration, disinfectant**
- Laboratory
- Is the laboratory carrying out the water analysis a suitable one?

FV.5.8 Post-Harvest Treatments

- (N/A when there is no post-harvest treatments)
- Labeling instructions **Critical**
- Are all labeling instructions observed, wax, ppp?
- Registration of biocides **Critical**
- Selection of biocides **Critical**
- **As per importing/consuming country**
 - Updation of list of post harvest chemicals **Major**
- Competence of responsible person **Critical**
- Record of identity of chemicals **Critical**
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- Updation of list of post harvest chemicals **Major**
- Competence of responsible person **Critical**
- Record of identity of chemicals **Critical**
- Record of formulations made on site **Critical**
- Record of location of chemicals **Critical**
- Record of application dates **Critical**
- Record of treatment **Critical**
- Record of chemical trade names **Critical**
- Record of operators **Major**
- Completeness of record **Critical**
- Application of curing & ripening aids **Critical**



Thank you

For any more information please contact

Dr. Hari Prakash

Joint Advisor

Quality Council Of India

qci03@qcin.org